

Invoice of Felt Hats

Just received at
Bargain Prices
All the latest styles in Velvet
Hats from
\$1.75 to 4.00 each
Full stock of Fancy Feathers
and Millinery Novelties.

A. M. VERCOE

Opposite Post Office
BARTON - VERMONT

If You Are In Need Of a New Harness

the time to buy is now, for the prices are rising rapidly.

I have seven sets of heavy work harnesses which I can sell at the same old price, but my new line will be much higher.

I also have some driving harnesses which I will sell the same way.

Isn't it time to begin to put heavier blankets on those horses of yours? Call and see a nice line of Fall and Winter Blankets.

Did you know about the
First-Class Shoe and Harness Repairer

over my store? If you like your repairing neatly and well done at the least expense, bring it to him.

F. S. WHITCHER

BARTON, VT.

Commissioners' Notice Estate of Clara U. Colby

The undersigned, having been appointed by the Honorable Probate Court for the District of Orleans, Commissioners, to receive, examine and adjust the claims and demands of all persons against the estate of Clara U. Colby, late of Barton in said District, deceased, and all claims exhibited in offset thereto, hereby give notice that we will meet for the purpose aforesaid, at the store of C. F. Jennings in the town of Barton in said District, on the 1st day of November and 7th day of March next, from 1 o'clock p. m. until 4 o'clock p. m. on each of said days and that six months from the 7th day of September A. D. 1916, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Barton, Vt., this 10th day of October, A. D. 1916.

H. P. COOK,
J. P. TELFER,
Commissioners

41-43

CUSTOM WOOL CARDING

Hand Spun Knitting Yarns \$1.16 per pound Parcel Post extra, woolen rolls, wool left at C. W. Weaver's, North Troy; F. W. Carter's store, Newport; D. Ruggles store, West Burke, before Sept. 20, carded and returned at 10c per bundle extra. Season closes at mill, Nov. 15.

H. C. GAY, Barton, Vt.

Commissioners' Notice Estate of Roena Arthur

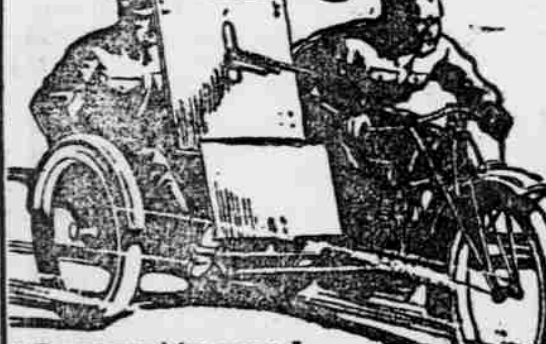
The undersigned, having been appointed by the Honorable Probate Court for the District of Orleans, Commissioners, to receive, examine and adjust the claims and demands of all persons against the estate of Roena Arthur, late of Greensboro in said District, deceased, and all claims exhibited in offset thereto, hereby give notice that we will meet for the purpose aforesaid in the Post Office, in the village of East Craftsbury in said District, on the 4th day of November and 5th day of March next, from 1 o'clock p. m. until 4 o'clock p. m. on each of said days and that six months from the 11th day of September A. D. 1916, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Craftsbury, Vt., this 4th day of October, A. D. 1916.

S. R. LATHE,
H. Z. HARRIMAN,
Commissioners.

41-43

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Get it from a newsdealer or write direct to Popular Science Monthly, 250 Fourth Ave., N.Y.

FREE You get a copy free if you send 2c stamp for postage and mention this page.

Every One Chases the Turkey at This Time

"Giva da turk," grins the red shawled little Italian woman, picking her way through the wet alleys of the city market place. She reaches the stalls where live birds are being sold to these hardy souls who are equal to the task of carrying their purchases home, squawking and struggling, through the city streets. Madonna Bella does not hesitate, however. She picks out the fiercest bird in the whole pen and runs her capable fingers through his feathers to feel if he really is as fat as he looks. Then she waits, her broad smile growing broader every minute, as the dealer weighs her treasure. The men and boys, to whom the day before Thanksgiving is one of the most entertaining in the whole calendar, stand around, shouting their glees, and finally Madonna Bella reaches out a strong hand, seizes her bird by the legs and thrusts it into the folds of her apron, departing proudly down the street. Next after her is a delegation of mirthful, rosy cheeked boys from the settlements come to buy "a good one" for Miss Sallie. It requires many moments of heated discussion before they can all agree upon just which one is good enough, and then more consultation before they decide that the association funds are being used to the best advantage in the purchase of the bird that is chosen.

Thanksgiving teaches one thing—namely, that there is no need for a universal language. When there is a universal need the words take care of themselves. Italian, Greek, Norwegian, Russian and German, they know "tokk" or "turk."



INTRODUCING THE THANKSGIVING BIRD.

All day long the procession fills the streets. Boys with live birds under their arms, followed by shrieking crowds of children until they disappear in some dingy doorway; women with big bundles done up in burlap or old newspaper, which Sherlock Holmes, at least, can tell easily are turkeys by the size of the claws sticking out; limousines rolling noiselessly to the doors of shining emporiums where the democratic national bird costs at least 10 cents more than it does if you take it home alive from the public market, but it isn't half as much fun; beautifully dressed women selecting the finest for the family feast of Dives; tired commuters rushing into the market and dashing out again, spilling nuts and celery and cranberries, but clutching without possibility of error the fattest turkey there is left in the market—this is the day before Thanksgiving in the big city.

Nobody cares what the price is. It may be 25 cents or it may be 30. It makes very interesting reading two weeks beforehand. Father especially—and mother, if she is a member of the Housewives' league and feels a moral responsibility in these matters—likes to know whether he'll have to pay 5 cents more this year or only 3 more than he paid last year. But do you think the cost matters on the day before Thanksgiving? Does it matter to you?—New York Tribune.

Value of White Oak.

The white oak has served for more useful purposes than perhaps any other tree, and its wood today is worth as much as mahogany. Furniture of "solid oak" is now a rarity, for the wood has become so expensive that it is used in the form of a veneer over baser woods. So used it loses none of its beauty, and even the thin veneer resists wear for an incredibly long time. This wood was a useful one to the early agriculturists as well as to those of the present day. It was durable when exposed to the elements and was also durable in contact with the soil. It was and is still used in fencing, and much of the second growth white oak timber in America is now being cut for railroad cross-ties.—Outing.

AN APPETIZING MENU.

Oysters.
Mock Turtle Soup.
Celery.
Radishes.
Boiled Whitefish.
Sauce Hollandaise.
Boiled Potatoes.
Roast Turkey.
Chestnut Stuffing.
Boiled Onions.
Stuffed Tomatoes.
Sweet Potatoes.
Southern Style.
Mixed Salad.
Plum Pudding.
Hard and Brandy Sauce.
Camembert Cheese.
Coffee.

HOW TO MAKE A TOUGH OLD GOOSE TENDER.

An old goose bears off the palm for toughness from the rest of the feathered tribe. When in his maturity he has likewise a stronger flavor than is agreeable to a fastidious palate. Wash him out thoroughly after cleaning, adding to the second water a teaspoonful of soda. Rinse well after this and cover with fresh cold water in which you have stirred a tablespoonful of vinegar to extract the rank taste from skin and flesh. Wipe dry inside and out and stuff with dry crumbs well seasoned. Lay in the dripping pan and dash over it from the boiling tea kettle a cupful of water. It should clarify the surface of the fowl. Cook in a covered roaster, basting every fifteen minutes, allowing fifteen minutes per pound. The steam from the boiling water and from the heating body will gradually make the flesh tender if the cooking be slow, long and under a close cover. When the goose is done keep hot over boiling water while you add giblets, boiled and chopped, to the gravy, thickened with browned flour and boil up once. Serve in a sauce boat. Send around apple sauce with the goose.

KITCHEN KINKS.

How to Save Gas or Coal by Using a Fireless Cooker.

Chicken Fricassee.—Cut up chicken and roll each piece in flour; brown pieces in fat; as each piece is browned pack in cooking pail. Make some gravy in pan in which browning is done. Pour gravy into the cooking pail and add enough water to cover chicken. Season to taste with salt and pepper. Boil twenty minutes on stove; then put in cooker for overnight. Reheat it when you want to use it. (By using the fireless cooker you save about two hours of coal or gas.)

Dried Fruits, Such as Peaches, Apricots and Prunes.—These require long, slow cooking and little sugar. Dried prunes do not require any sugar at all, as the long, slow cooking develops the natural sweetness in the fruit.

Wash all dried fruit carefully. Put in cooking pail and cover with cold water, using one pint of fruit to one and one-half pints of water. Bring to the simmering point on the stove and simmer for about fifteen minutes; then place in fireless cooker and leave for six or eight hours or overnight.

(You save at least three hours of coal or gas by using the fireless cooker for these.)

Cereals.—Put in cooking pail and cook on the stove for about fifteen minutes, and then put in fireless cooker and leave for twelve to fifteen hours or overnight. Cereals require long, slow cooking, and by using a fireless cooker you save a great many hours of coal or gas.

Apples in Syrup.—Pare and core four apples and then cut in half. Make a syrup of one cupful of sugar and one cupful of water. Cook over fire in cooking pail until clear. Add apples and boil five minutes. Then put in fireless cooker for four or five hours.

Beef Stew.—For making stews use ends of ribs, neck, knuckle or hind shin. Cut beef into small pieces; add one onion cut in small pieces. Put meat in cooking pail with an inverted saucer or something else under it to keep it from sticking. Add enough cold water to cover meat. Bring to simmering point. Let it simmer twenty minutes. Then add halved or quartered potatoes, a few pieces of carrot and turnip, salt and pepper to taste. Let it come to a boil and then place the pail in the fireless cooker and leave for seven or eight hours. Before potatoes are added to the stew boil them for five minutes on the stove.

(It would take about three hours to cook this on your stove. By using the fireless cooker you save two and one-half hours of coal or gas.)

Lamb Stew.—One and one-half pounds breast of lamb, one pint boiling water, four medium sized potatoes, quartered and parboiled, one sliced onion, two tablespoonfuls rice, one cupful strained tomatoes, salt and pepper.

Brown the onions in a little fat in the cooking pail; then add the meat, cut roughly into cube shaped pieces; sprinkle with salt and pepper. Cover with boiling water. Let it simmer on the stove for twenty minutes. Then add potatoes, rice and tomatoes. Let it come to a boil and then place in fireless cooker for four or five hours. By using fireless cooker you save one and one-half hours of coal or gas.

How to Make the Most of Your Mirrors.

Use mirrors economically; make every one count.

Place one, after the French fashion, over the fireplace to reflect the room, or place one in English fashion between the windows at the end of a long narrow room to emphasize the light there.

Place one where it will reflect a charming glimpse of the garden through a window opposite it.

Place one in the hall opposite the entrance into the drawing room or living room to give a sense of spaciousness.

Place one on a dark wall where it will catch the light.

Place one in a bedroom where it will reflect the mirror of the dressing table.

Remember that flowers in front of a mirror are twice as attractive as flowers placed against a wall.

CALEDONIA COUNTY.

WEST BURKE

Mrs. Abbie Humphrey has been visiting friends in Barton.

Miss Ruth Leach was home from Montpelier over Sunday.

Mrs. John Corley of Orleans spent Thursday with friends in town.

Mrs. Robinson of Allston, Mass., visited at A. C. Burns' Thursday.

Mrs. E. E. Orcutt of Woodsville, N. H., was in town Friday and Saturday.

Mrs. Ware of Irasburg was the guest of Mrs. O. L. Leonard last week.

Mrs. Ada Silsby and daughter, Mabel, spent Sunday at E. E. Alexander's.

Dr. Dale S. Atwood of St. Johnsbury spent Sunday with friends in town.

The Ladies' Aid society will serve a chicken-pie dinner at the vestry Thursday.

Elmer Forbes has traded his farm with Charlie Fisher for his house in Lyndonville.

Mrs. Herbert Rood and little daughter have been visiting in Stockbridge and Northfield.

Mr. and Mrs. Albert Mears of Newport were at home for a few days the first of the week.

Rev. Mr. Fortier of the Universalist church will speak in the G. A. R. hall at 2.30 o'clock Sunday.

Mrs. Bole of Hardwick and Miss Reta Bole of Lyndonville visited at Mrs. F. H. Frasier's recently.

A delegation from this village attended the O. E. S. district meeting at Lyndonville Tuesday of last week.

Caledonia Lodge F. & A. M., was well represented at the Masonic district meeting held in St. Johnsbury Wednesday of last week.

Mrs. Ida Powers, Mrs. Viola Sleeper and Mrs. Elgia Foster went to Wheelock Thursday to attend the funeral of Mrs. Grace Hoffman.

Mrs. Fanny Sargent has been spending a few days in Hardwick with her sister, Mrs. Lorinda Marshall, who expects to spend the winter in the South.

SHEFFIELD

Mrs. L. D. Hall and Miss Rena Spencer of Lyndon walked to West Burke Friday to visit Mrs. W. S. Wheeler and returned home by train the next day.

Mrs. A. H. Jenkins and infant daughter are stopping at George Cole's in East Burke for a while, and the child has been steadily improving during the past week.

Pastor Douglass has just commenced a series of Sunday evening sermons on "Paul's Letter to the Philippians," which are sure to be instructive and helpful.

The communion service was observed here Sunday, and several members were received by letter. At a recent meeting of the official board of the church it was voted to hold a reception for new members on the evening of Friday, Nov. 3.

Laura Chase of New York is visiting friends and relatives here.

Mrs. Collins' mother, Mrs. Eaton of Newfoundland, has come to live with her.

Mrs. George Sterns is entertaining her husband's sister from St. Johnsbury.

Twenty ladies will give "A Suffragette Town Meeting" at the town hall Friday evening. There will be a promenade at the close of the play, and refreshments.

UNION HOUSE DISTRICT

The new schoolhouse is well under way.

George Judd of Derby recently visited his uncle, H. W. Bennett.

Gardner Bennett has gone to Waretown, Mass., where he has employment in a creamery.

Mrs. Lacourse of Brownington has been visiting her sisters, Mrs. Charles Blouin and Mrs. Eugene Norrie, for two weeks.

Mr. Labounty has moved into C. B. Joy's house and will draw lumber from Clark's mill to Sutton station for Mr. Joy.

SUTTON

George Gordon is painting his house.

CONTINUED ON PAGE SIX

A Clock That Stops

Is worse than no clock. If your clock stops during these cold nights you may know that it needs cleaning. The accumulation of dust that gets in during the Summer retards its motion, the cold thickens the oil, makes it gummy and causes it to stop. A good cleaning—our kind—is needed, and we guarantee it to run.

We will be pleased to do your work.

Have you seen our new line of Toilet Preparations?

Those that have say they are the best ever.

C. L. & E. L. HUTCHINS

Near Passenger Station,

BARTON, VT.

Millinery for the Multitude

Skirts for the Skirtless

Prices to Please

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DAVIS BLOCK,

BARTON, VT.

SPLENDID FARM for SALE

403 This beautiful meadow farm of 200 acres is located on a main state road in Orleans County, only 7 1/2 miles from the large railroad town of Newport, Vt., 1 1/2 miles from a good village, 3/4 mile from school. It is on a stage route, near neighbors, has telephone and plenty of spring water at house and barn. There is a small fruit orchard. The tillage land which is smooth, level and absolutely free from stone, consists of 75 acres. 70 acres of this is fine meadow land. The soil is a rich loam, all machine mowing, and will cut 100 tons of hay. 125 acres in pasture and woodland, watered by springs. New rail fences. Estimated 50,000 feet soft-wood timber, 200,000 feet of hardwood timber and large amount of wood. 1 1/2 miles to mill. HOUSE is 1 1/2 story and has been newly remodelled. It is wood, shingled and painted yellow. Nice piazza and good cellar with stone foundation. There are 11 rooms and 2 closets, painted and papered, and hardwood floors all through. Elegant NEW BARN 45x100, across the road from house, which is arranged for 24 head of stock. Has high drive, is clapboarded, painted yellow, and has a basement which can be used for stock. The HORSE BARN is in the big barn and has 6 stalls and carriage house. PERSONAL PROPERTY: 25 cows, 1 bull, 2 horses, 3 swine, all hay, fodder, grain and produce. Mowing machine, horse-drawn, plow, 3 harrows, cultivator, manure spreader, tedder, separator, all small tools, open buggy, double wagon, double work sled, cutter sled, 1 set work harnesses, 1 driving harness. The location of this farm could not be better and the buildings are excellent.

Price, \$15,000

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MISS COLBURN

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VERMONT FARMS and REAL ESTATE of ALL KINDS

No. 1508. A Dairy farm of 200 acres, good laying land, well located, comfortable buildings, 25 head of stock, 3 horses, 4 swine and few hens. All hay, grain and fodder and fine set of farming tools, wagons, sleighs and harnesses. 1000 sugar trees, not rigged but lumber is all ready to build sugar house. Pleasantly situated on main road, commanding good view of surrounding country. 7 miles to railroad town, and 2 1/2 miles to nearest village. Well water in house and brook near barn for stock. Fruit for home use and pasture for 40 cows. Good fences. Plenty wood and timber for home use and some to sell. Good size 1 1/2 story house, with ell, 7 rooms, pantry and closets. Bay window. Piazza on ell. Old style barn but comfortable, 40x60, high drive, double boarded, stable room for 40 head. Good repair. Horse barn 30x40, painted, 4 stalls, basement. Good repair. Another building 12x20, also a small house for creamery. Good trade with stock, crops and tools and good buildings.

PRICE \$5,000.00

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Why allow that cold wind to make the room draughty and chill the house?

A Perfection Smokeless Oil Heater will warm cold rooms in a hurry.

PERFECTION SMOKELESS OIL HEATER

Ever ready for duty—can be carried wherever you need it.

A Perfection Heater cuts down your coal bill. It saves building a furnace fire when the days are merely chilly. It gives you all the extra heat you want even on zero days. It is clean—quick—odorless.

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